



Fiche Technique

« Cuvée Minervois »

Appellation : AOP Minervois

Vintage : 2017



Grape varieties : Carignan 50%, Grenache 30%, Syrah 20%

Degré : 13 % of alcohol

Vinification : traditional vinification in whole grain.

Aged : 9 month in barrels

Laying down : 4 years

Tasting : Dark robe with rub highlights

Nose : spicy ans fruity notes

Meuth : ride tanins ans slightly spicy typical fron minervois

Alliance gastonomic : charcuteries, roaste, grilled, in sava meat/disk and cheese.

Serve at 18° C open at last 1h in advance

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